

TIZONA

by bokisch



Old Vine Zinfandel Kirschenmann Vineyards 2014

This classic Old Vine Zinfandel has a brilliant red hue. We have allowed it the grace to bottle age for 7 months before release. The nose is elegant and sophisticated with aromas of red currant, plum, raspberry jam and chocolate covered candied oranges with a hint of allspice. It has balanced tannins with a bright fresh acidity. Rich velvety flavors of strawberry jam, boysenberry and chocolate covered cherry bon bons combine with an earthiness reminiscent of a forest floor. Hints of white pepper linger on the long balanced finish. This wine is magical and is a true expression of its terroir. Liz recommends pairing this with seared duck breast with a cherry and Zinfandel reduction sauce.

98% Old Vine Zinfandel, 2% Graciano ~ 98 year old vines ~ 200 cases produced ~ \$32 retail / \$25.60 club

Malbec Bruella Vineyard 2014

This 2014 vintage is our second year of producing Malbec and we are falling in love with this amazing variety! It has a deep dark purple color with violet notes. Complex aromas of dried figs, raspberry fruit roll-up and toasted hazelnuts lead to enticing aromas of post rain wet earth in a redwood forest. It is full bodied and has soft, dusty tannins with an unctuous long finish like drinking liquid velvet. It has silky smooth flavors of mature dark red fruit, apricot pie and Santa Rosa plums with hints of chocolate and cinnamon spice. Liz suggests pairing this with seared venison topped with dried figs marinated in late harvest Graciano.



97% Malbec, 3% Petit Verdot ~ Aged 17 month in barrel & 7 months in bottle ~
~ 160 cases produced ~ \$32 retail / \$25.60 club

Late Harvest Graciano Terra Alta Vineyard 2015

Our delicious Late Harvest Graciano has been a popular addition to the collection of wines by Bokisch. It has an enticing dense dark color. Beautiful aromas of boysenberry pie, grape jelly and a hint of mint lead to a bright balanced acidity in the mouth. It is silky and smooth with flavors of blackberry syrup and chocolate covered cherries that end with lingering notes of candied orange peel. The balanced structure allows the sweetness to come through without being overpowering. Liz suggests pouring it over vanilla ice cream with chopped chocolate covered cherry bon bons.

100% Graciano ~ Picked at 31.6 brix ~ 147 cases produced ~ \$25 retail / \$20 club (375 ml)

